LISTING OF THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

(Previously Added) 15. A rotary dispergator comprising a stator (2) having an inlet opening (3), a coaxial cylinder with teeth (7) defined by cuts (9) therein, and a rotor (4) which is made as a disk with blades (11) defined by cuts (12) in the cylinder and is brought in rotation with the help of a shaft (5), characterized in that installed additionally on the rotor (4) is an impeller comprised of straight or curved blades (10), and the stator (2) additionally has an outer concentric row of straightening blades (8) defined by the cuts (9) in the outer coaxial cylinder which encompasses the rotor (4) from the outside, the width of the radial cuts (9) between the straightening blades of the stator being at least two times smaller than their length for stabilizing the mechano-acoustic effect produced on the product being processed.

(Currently Amended) 16. A rotary dispergator according to claim 15, characterized in that the teeth (7) of the stator ~~(3)~~ (2) have a relieving along the inner surface at an angle to a tangent to the cylinder not exceeding 15°.

(Previously Added) 17. A rotary dispergator according to claim 15, characterized in that the blades (10) of the impeller are disposed an angle to the radial plane of the dispergator, not exceeding 90°.

(Previously Added) 18. A rotary dispergator according to claim 15, characterized in that the outer row of the rotor blades (11) is disposed at an angle to the radial plane of the dispergator, not exceeding 60°.

(Previously Added) 19. A rotary dispergator according to claim 15, characterized in that the radial clearance between the teeth (7) of the stator (2) and the blades (11) of the rotor (4) does not exceed 0.5 mm.

(Previously Added) 20. A rotary dispergator according to claim 15, characterized in that the radial clearance between the teeth (7) of the stator (2) and the blades (11) of the rotor (4) is not over 10% of the minimum width of the cuts (9) of the rotor and of the stator).

(Previously Added) 21. A rotary dispergator according to claim 15, characterized in that the radial clearance between the teeth (7) of the stator (2) and the impeller of the rotor does not exceed two thirds of the minimum width of the radial cuts.

(Previously Added) 22. A rotary dispergator according to claim 15, characterized in that the teeth (7) of the stator and the blades (11) of the rotor are made such that, as the rotor rotates, the radial flow of the medium should periodically be completely closed.

(Previously Added) 23. A method of producing food products on the basis of a vegetable material, for instance, mayonnaise, emulsions, soya milk, pastes, comprising the steps of comminuting, intermixing, homogenization and heat treatment of the starting components, characterized in that all the steps are carried out in a container with a jacket for a running medium with the use of a rotary dispergator according to claim 15, with the help of which a mechano-acoustic effect with an intensity of 100—500 W/kg of product is produced in said container.

(Previously Added) 24. A soybean paste which comprises a soybean-containing product, water and is homogenized, characterized in that it is produced by a method according to claim 23 with the help of a rotary dispergator under a mechano-acoustic effect at a temperature of up to 130°C and soybean content of from 5 to 25% on conversion to dry matter.

(Previously Added) 25. A mayonnaise comprising an emulsifier, a thickener and a protein-enriching agent in the form of a soybean paste, a vegetable oil, sugar, salt, mustard, an edible salt (6%)and water, characterized in that the mayonnaise comprises a soybean paste in an amount of 3—21% on conversion to dry matter, produced according to claim 24 with the help of a rotary dispergator, and said mayonnaise further comprises a preservative with the following

ratio of the components, in percent by weight:

Vegetable oil	15—40
Soybean paste (on conversion to dry matter)	3—21
Sugar	1.6—4.2
Salt	0.9—1.0
Mustard	2.5—3.7
Edible acid	2.4—2.7
Preservative	0.01—0.1
Water	the balance

(Previously Added) 26. A mayonnaise according to claim 25, characterized in that it further comprises flavor and aromatic additives in an amount of 0.01—2.0 percent by weight.